

**Plantation**

**1181 S University Dr, Plantation FL, 33324-3322**

**(954) 577-7632**

To make a reservation for a class, please visit [publix.com/cookingschools](http://publix.com/cookingschools) or call the school.

**September, 2019**

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>1</b>	<b>2</b>	<b>3</b> <b>Couples Cooking: Italian Restaurant Favorites</b> 6 p.m. (H) Aprons Staff	<b>4</b> <b>Tasty Vegan Desserts</b> 6 p.m. (H) Aprons Staff	<b>5</b> <b>Couples Cooking: Street Eats New Orleans</b> 6 p.m. (H) Aprons Staff	<b>6</b> <b>An Evening with Executive Chef Adrienne Grenier &amp; a Portfolio of Craft Beer</b> 6:30 p.m. (D) Grenier	<b>7</b> <b>Envy™ Apple In-Store Blogger Event Sampling Food Stations</b> 2 p.m. (O) Quillen,Fernandez  <b>Big &amp; Little Chef: Sweet, Baked, &amp; Gluten-Free</b> 6 p.m. (K)
<b>8</b>	<b>9</b> <b>Southern Comfort Brunch</b> 6 p.m. (H) Aprons Staff	<b>10</b> <b>Private Classes</b> 4 p.m. (D) Aprons Staff  <b>Kitchen Fundamentals: Sautéing &amp; Saucemaking</b> 6 p.m. (H) Aprons Staff	<b>11</b> <b>Cast Iron Cooking</b> 6 p.m. (H) Aprons Staff	<b>12</b> <b>Pucker Up!</b> 6 p.m. (H) Aprons Staff	<b>13</b> <b>Aprons Collaborative Beer Dinner Series: Saltwater Brewing &amp; M.I.A Beer Company</b> 6:30 p.m. (D) Jeffers,Walklet	<b>14</b> <b>Street Cuisine &amp; Wines of the World</b> 6:30 p.m. (D) Birnie-Visscher
<b>15</b> <b>Sunday Jazz Brunch</b> 12 p.m. (D) Aprons Staff	<b>16</b> <b>Private Classes</b> 6 p.m. (D) Aprons Staff  <b>Couples Cooking: Italian Restaurant Favorites</b> 6 p.m. (H) Aprons Staff	<b>17</b> <b>The Art of the Sandwich</b> 6 p.m. (H) Aprons Staff	<b>18</b> <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>19</b> <b>Private Classes</b> 12 p.m. (D) Aprons Staff  <b>Appetizers for Summer Entertaining</b> 6 p.m. (H) Aprons Staff	<b>20</b> <b>Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Summer)</b> 6:30 p.m. (D) Aprons Staff	<b>21</b> <b>Big &amp; Little Chef: Sweet, Baked, &amp; Gluten-Free</b> 10 a.m. (K) Aprons Staff  <b>An Evening with Hess Vineyards</b> 6:30 p.m. (D) Jetton
<b>22</b>	<b>23</b> <b>Look at the Thyme!</b> 6 p.m. (H) Aprons Staff	<b>24</b> <b>Couples Cooking: Street Eats New Orleans</b> 6 p.m. (H) Aprons Staff	<b>25</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff  <b>Private Classes</b> 6 p.m. (D) Aprons Staff	<b>26</b> <b>Southern Comfort Brunch</b> 6 p.m. (H) Aprons Staff	<b>27</b> <b>VIP Food &amp; Wine Experience - France!</b> 6 p.m. (D) Aprons Staff  <b>French Wine Country (2-course) Dinner</b> 7 p.m. (D) Aprons Staff	<b>28</b>

29	30 Getting Curried Away 6 p.m. (H) Aprons Staff					
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Class dates, times, pricing and menu are subject to change. Please visit [publix.com/cookingschools](https://publix.com/cookingschools) for the latest class updates.